



Woodventurers Hygiene Policy

Food Hygiene

Woodventurers maintain high food hygiene standards in relation to the purchase, storage, preparation and serving of food. All staff hold a basic food hygiene certificate and will ensure that:

- Food being used during Woodland Learning sessions will be stored in a hygienic manner.
- Food cooked on the fire will be consumed within 4 hours of preparation
- All utensils, crockery etc will be checked to ensure they are clean before use
- Waste food will be disposed of in a bin and taken off site where it will be disposed of safely.
- A bowl of water and handsoap will be provided for handwashing with a separate hand towel.
- Tutors will model excellent food hygiene standards when preparing and cooking food on the fire which children will be expected to follow.
- All medical records will be checked to ensure that no food item or ingredient is given to an adult or child with an allergy to it.
- Dietary requirements and preferences will be respected and catered for with the utmost care and consideration.
- Washing up will be done with hot soapy water or taken away from the site to be cleaned.

Toilet

- A clean, operational toilet will be accessible at all times.
- A separate hand washing station and anti bacterial gel will be available at the toilet.
- If working on school site, children/adults will use the school toilets.

Waste management

- All rubbish and medical waste will be removed from site and disposed of appropriately but the Woodland Tutors.

Reviewed March 2020 by Toni Rogers

Next review date March 2021

